



# Christmas menus

2023 – 2024

# Christmas Eve Menu

DECEMBER 24TH, 2023

## STARTERS

Seafood salad with pineapple, avocado and Valencian rosé sauce

Chestnut and mushroom cream with slices  
of foie gras and crispy ham

## PRINCIPALS

Dill marinated salmon with mango and courgette tartar  
over Madagascar vanilla sauce

Taco of suckling pig confit with celeriac puree  
and potato nest stuffed with golden yolks

## DESSERT

Truffled christmas roll

Christmas sweets

Coffee or tea

## CELLAR

Mineral water

White wine: José Pariente, Verdejo, D.O. Rueda

Red Wine: Beronia Reserva, D.O. Rioja

Aria brut nature, D.O. Cava

**95 €**

10% VAT INCLUDED

*Christmas dinner will be served at 8:00 pm*

# Christmas Menu

DECEMBER 25TH, 2023

Carpaccio of smoked fish with dill, capers,  
olive oil pearls and cava sauce

Cream of seafood cream with orange foam

Confit of duck on red fruits and sweet potato sauce

## DESSERT

Truffled Christmas roll

Our christmas sweets

## CELLAR

Mineral water

White wine: Marqués de Riscal , Verdejo, D.O. Rueda

Red wine: López de Haro Crianza D.O. Rioja

**45 €**

10% VAT INCLUDED

# Children's menu

UP TO 11 YEARS OLD

Ham croquettes

Veal escalope Milanese style

Truffled roll

Mineral water or soft drink

**22 €**

10% VAT INCLUDED



**El Café**  
de La Ópera

# New Year's Eve Grand Sung Dinner

DECEMBER 31ST, 2023

Peruvian-style "cevichada" oyster on wakame seaweed

Homemade cecina and Idiazábal cheese  
croquettes on cherry tomato preserve

Hake, lobster and clam seafood soup with inverted  
puff pastry and quince aioli

Wild sea bass with Albariño sauce, sweet potato,  
crunchy and honeyed cassava cubes and black garlic sauce

Low temperature lamb ingot on truffled demi glace with pak choy  
"en papillote" with smoked chilli butter

San Silvestre Cake

Lucky Grapes to the sound of the twelve bells  
and our Christmas sweets

## CELLAR

Mineral water

White wine: Polvorete (Emilio Moro), 2022. Godello. D.O. El Bierzo

Red wine: Cair Cuvée, D.O. Ribera del Duero

Frizzante: Yllera 5,5° 2022, D.O. Verdejo

Cava: Arts de Luna Brut Rosado, Requena

**200 €**

10% VAT INCLUDED



**El Café**  
de La Ópera



# New Year's Eve Menu

JANUARY 1ST, 2024

Carpaccio of smoked fish with dill, capers,  
olive oil pearls and cava sauce

Cream of seafood cream with orange foam

Confit of duck on red fruits and sweet potato sauce

## DESSERT

Truffled christmas roll

Our christmas sweets

## CELLAR

Mineral water

White wine: Marqués de Riscal , Verdejo, D.O. Rueda

Red wine: López de Haro Crianza D.O. Rioja

**45 €**

10% VAT INCLUDED

## Children's menu

UP TO 11 YEARS OLD

Ham croquettes

Veal escalope Milanese style

Truffled roll

Mineral water or soft drinks

**22 €**

10% VAT INCLUDED



# The Three Kings Sung Dinner Gala

JANUARY 5TH, 2024

## 1° TEMPO

Foie gras lollipops covered with white chocolate and peta-zetas

## 2° TEMPO

Roasted fig and chestnut cream with Far Eastern lychee foam

## 3° TEMPO

Hake in gelatinised green sauce with "cojonudos" asparagus buds, cockles, prawns and woodland pansies

## 4° TEMPO

Fillet of beef with Pedro Ximénez sauce, dark chocolate, shallots and pear pearls in wine

## DOLCE TEMPO

Wise Kings' cake with cream  
Christmas sweets

## CELLAR

Mineral water

White wine: José Pariente, 2021 Verdejo, D.O. Rueda

Red wine: Beronia, Reserva 2020, D.O. Rioja

Rosé: Emina, D.O. Cigales

Cava: Aria, Brut Nature

**89 €**

10% VAT INCLUDED



**El Café**  
de La Ópera

# The Three Kings Day

JANUARY 6TH, 2024

Carpaccio of smoked fish with dill, capers,  
olive oil pearls and cava sauce

Cream of seafood cream with orange foam

Confit of duck on red fruits and sweet potato sauce

## DESSERT

"Roscón de Reyes" with cream

Our Christmas sweets

## CELLAR

Mineral water

White wine: Marqués de Riscal , Verdejo, D.O. Rueda

Red wine: López de Haro Crianza D.O. Rioja

**45 €**

10% VAT INCLUDED

## Children's menu

UP TO 11 YEARS OLD

Ham croquettes

Veal escalope Milanese style

"Roscón de Reyes" with cream

Mineral water or soft drinks

**22 €**

10% VAT INCLUDED



El Café  
de La Ópera

c/ Arrieta, 6 (Madrid 28013)

Frente al Teatro Real | Metro Ópera | Aparcamiento Plaza de Oriente

T. (+34) 91 542 63 82 | (+34) 91 541 28 00 | [reservas@elcafedelaopera.com](mailto:reservas@elcafedelaopera.com)

[www.elcafedelaopera.com](http://www.elcafedelaopera.com)